

Amendments to the Claims

This listing of claims will replace all prior versions, and listings, of claims in the application.

Listing of Claims:

1. (Cancelled)

2. (Cancelled)

3. (Cancelled)

4. (Cancelled)

5. (Cancelled)

6. (Cancelled)

7. (Cancelled)

8. (Currently Amended) A device for a thermal treatment of flour, especially feed meal or similar bulk goods, for hygienic purposes, said device having a heatable mixer, drying and cooling equipment, filters and discharge equipment, characterized in that wherein

- the heatable mixer is a batch mixer (4)-which is connected to a dryer/cooler (8)-by means of a lock-like valve system (3), and
- the dryer/cooler (8)-is connected by a second another-valve system (11)-to a second batch mixer (12)-which has devices for adding the additives.

9. (Currently Amended) The device according to claim 8, characterized in that wherein the batch mixer (12)-has a device (14)-having nozzle bars.

10. (Currently Amended) The device according to claim 8, characterized in that wherein a heating duct (16)-of a heating register (10)-is provided for hygienic treatment or for cleaning of the device.

11. (Currently Amended) The device according to claim 9, characterized in that wherein a heating duct (16)-of a heating register (10)-is provided for hygienic treatment or for cleaning of the device.

12. (Currently Amended) The device according to claim 8, characterized in that wherein another drying/cooler (8')-and/or batch mixer (12)-acting independently of one another is provided.

13. (Currently Amended) The device according to claim 9, characterized in that wherein another drying/cooler (8')-and/or batch mixer (12)-acting independently of one another is provided.

14. (Currently Amended) The method of thermal treatment of flour, especially food meal-or-similar-bulk-goods, for hygienic purposes, by heating the bulk material in a mixer, followed by drying and cooling, characterized in that wherein the heating as well as the drying and cooling are performed in batches, and the heating is performed in a batch mixer (4), and the drying/cooling is performed in a separate dryer/cooler (8), and additives are mixed into the dried and cooled bulk material in a downstream second batch mixer (12)-arranged downstream, where the batch mixer (4) and the dryer/cooler (8)-as an entire system are treated with hot air for hygienic purposes and/or they are cleaned with cold air.

15. (Currently Amended) The method according to claim 14, characterized in that wherein different batches of bulk material are treated thermally at the same time and independently of one another.